

Breakfast On-The-Go

Breakfast Bakery Basket

Sweet Butter & Preserves
Bagels & Whipped Cream Cheese

Healthy Offerings Breakfast

Seasonal Fruits & Berries
Assorted Yogurts & Homemade Granola

Continental Buffet

Seasonal Fruits & Berries
Assorted Yogurts
Breakfast Bakery Basket, Sweet Butter & Preserves
Bagels & Whipped Cream Cheese

Breakfast Buffet

Seasonal Fruits & Berries
Breakfast Bakery Basket, Sweet Butter & Preserves
Assorted Cold Cereals, Whole & Skim Milk
Farm Fresh Scrambled Eggs
French Toast With New York State Maple Syrup
Breakfast Potatoes
Smokehouse Bacon



Brunch Buffet

Mixed Lettuces

With Champagne Vinaigrette, Gorgonzola and
Grilled Portabella Mushrooms

Seasonal Fruit & Fresh Berries

Roasted Sweet Potato & Brussels Sprout Hash

Apple Wood Bacon & Bourbon Glazed Pit Ham

Sage Breakfast Sausage

Baked Egg Strata

With Seasonal Vegetables and New York State
Cheddar Cheese

Assorted Pastries

Juice and Freshly Brewed Coffee



Deli Lunch Buffet Options

Mixed Lettuce Salad

With Fresh Vegetables, Goat Cheese and
Lemon Vinaigrette

German Potato Salad

Artisan Rolls & Bread

Sliced Meats & Cheeses
Fresh Lettuce, Tomatoes, Red Onions,
Pickles & Roasted Peppers

Homemade Potato Chips

Assorted Fresh Baked Cookies
\$18 per person

Soup & Salad Buffet

Fresh Baked Bread

Soup of the Day

Mixed Greens Salad with Grilled Vegetables
& Balsamic Vinaigrette

Hearts of Romaine Ala Caesar with Grilled
Chicken, Parmesan & Kalamata Olives

Sliced Fresh Fruit
\$18 per person



BBQ Buffet

Fresh Baked Corn Bread

Cucumber & Tomato Salad with Feta Cheese,
Fresh Basil & Red Wine Vinaigrette

Creamy Cole Slaw

BBQ Baked Beans

Slow Cooked BBQ Chicken

Assorted Fresh Baked Cookies
\$20 per person

Classic Lunch Buffet

Fresh Baked Bread

Bib Lettuce with Pumpernickel Croutons
& Buttermilk Dressing

Seasonal Vegetables

Farfalle Pasta with Roasted Eggplant, Baby Spinach,
Kalamata Olives, & Olive Oil Braised Tomatoes

Roasted Pork Loin
With Sauce Robert

Chocolate & Croissant Bread Pudding
With Bourbon Cream
\$25 per person

Executive Lunch Buffet

Fresh Baked Bread

Caprese Salad
With Tomatoes, Fresh Mozzarella
With Sweet Basil & Balsamic Reduction

Spinach Salad with Smoked Bacon,
Gorgonzola Cheese & Candied Pecans

Seasonal Vegetables

Grilled Marinated Flank Steak
With Wild Mushroom Sauce

Seared Atlantic Salmon with Smashed Red Skin Potatoes
& Lemon Beurre Blanc Sauce

Baked Apple Crisp with Fresh Whipped Cream
\$28 per person

_____ All prices are subject to a 20% taxable service charge & 8% state sales tax. Prices listed per person. _____



A La Carte Options

Soups

Sweet Corn Chowder

\$14 per Quart Serves 4

Roasted Tomato Fennel

\$14 per Quart Serves 4

Potato Leek

\$14 per Quart Serves 4

Roasted Squash Bisque

\$14 per Quart Serves 4

Beef Barley

\$14 per Quart Serves 4

Lobster Bisque

\$18 per Quart Serves 4

Salads

Serves 12 People

Caesar Salad \$36

Hearts of Romaine with Creamy Caesar Dressing, Parmesan, and Garlic Croutons

Chicken Caesar \$45

Hearts of Romaine with Creamy Caesar Dressing, Parmesan, and Garlic Croutons

Tomato and Cucumber \$38

With Feta Cheese, Basil, and Red Wine Vinaigrette

Farmer's Market Mixed Greens \$40

With Market Vegetables, Goat Cheese, and Balsamic Vinaigrette

Heirloom Tomato \$44

With Fresh Basil, Red Onion, and Sherry Vinaigrette

Panzenella \$44

Tomatoes, Roasted Peppers, Olives, Feta Cheese, and Red Wine Vinaigrette

Mixed Greens \$36

With Tomatoes, Cucumber, and Lemon Vinaigrette

Sweet Corn Salad \$45

With Black Beans, Avocado, and Tortillas

Macaroni Salad \$40

Potato Salad \$40

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Power Bowls

Serves 12 People

Thai Quinoa \$60

Cabbage, Fresh Veggies, Soy Beans, Cilantro, and Lime Vinaigrette

Spicy Veggie Sushi \$60

Brown Rice, Nori, Pickled Ginger, Scallions, and Black Sesame

Mediterranean \$56

Cous Cous, Feta Cheese, Olives, Cucumber, Roasted Pepper, and Hummus

Mexi Cali \$52

Black Beans, Avocado, Brown Rice, and Pumpkin Seeds



Sides

Serves 12 People

Sweet Pea Risotto \$38

Roasted Root Vegetables \$35

With Maple Syrup and Herbs

Sauteed Green Beans \$34

With Capers and Garlic

Grilled Escarole \$32

With Lemon

“Utica Greens” \$38

Rapini with Pickled Peppers, Pancetta, and Parmesan

Sweet & Sour Red Cabbage \$30

Creamy Garlic Mashed Potatoes \$30

Creamy Mashed Potatoes \$30

Truffle Creamed Corn \$34

Roasted Carrots \$30

With Ginger and Honey

Brussels Sprout \$34

With Smoked Bacon and Thyme

Roasted Potatoes \$30

With Garlic and Rosemary

Sauteed Asparagus \$38

With Lemon and Brown Butter

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Pastas

Serves 12 People

Creamy Mac and Cheese \$40

Rosemary Bacon Mac and Cheese \$42

Lobster Mac and Cheese \$65

Meat Lasagna \$60

With Ricotta, Mozzarella, and Ground Beef

Spaghetti \$50

With Tomato Puree, Meatballs, and Fresh Cheese

Penne \$40

With Tomato, Fresh Basil, and Mozzarella

Farfalle \$48

With Garlic Cream, Parmesan, and Peas

Riggatoni \$52

With Bolognese Sauce and Parmesan

Gemelli \$52

With Sausage, Broccoli Rabe, and Tomato

Fettucini \$38

With Fresh Vegetables, Olive Oil, and Garlic

Zucchini Noodles \$40

With Tomato Puree, Basil, and Gouda Cheese

Orecchiette Amatriciana \$48

With Pancetta, Tomato, and Peas

Sandwiches

10 People Minimum

Salami \$12

With Roasted Peppers, Provolone, and Bib Lettuce

Steak \$14

With Blue Cheese, Pickled Onions, and Arugula

Eggplant \$12

With Tomato, Mozzarella, and Basil

Chicken \$13

With Pesto, Mozzarella, and Romaine

Grilled Vegetables \$12

With Hummus, Roasted Peppers, and Balsamic

Smoked Turkey \$13

With Ghouda, Apples, and Cranberry

Smoked Ham \$12

With Swiss Cheese, Dijon, and Pickles



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Entrees

Serves 12 People

Chicken Cutlets \$60

With Lemon and Capers

Herb & Garlic Roasted Chicken \$56

Citrus Brined Roasted Chicken \$56

BBQ Chicken \$56

Buttermilk Fried Chicken \$60

Pulled Pork \$65

Grilled Flank Steak \$75

With Chimichurri and Roasted Mushrooms

Braised Short Ribs \$85

With Red Wine Demi Glace

Roasted Turkey \$70

With Sage Gravy

Salmon \$75

With Miso and Soy

Crispy Tofu \$55

With Sweet Chili Sauce and Scallions

Slow Cooked Beef Brisket \$75

Cod \$68

Baked with Tomato and Onions

Bacon Wrapped Meatloaf \$56

With Chile Glaze

Italian Sausage \$55

With Peppers & Onions and Broccoli Rabe

Roasted Pork Loin \$65

With Rosemary and Mustard

Crab Cakes \$80

With Roasted Pepper Salad and Chipotle Remoulade

Desserts

Cookies \$2 each

Oatmeal Sundried Cherry ~ Chocolate Chip

White Chocolate Macadamia ~ Peanut Butter

New York Style Cheese Cake \$40

Serves 12 People

Chocolate Truffle Torte \$40

Serves 12 People

Crisps or Cobblers \$38

Serves 12 People

Apple ~ Peach ~ Wildberry

Fresh Fruit Platter \$38

Serves 12 People

Beverages

Bottled Water \$1.75 each

Assorted Sodas \$1.75 each

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